
ELYX Vegetable Slicer

Favorite dishes in just a few minutes



We have prepared for you 3 detailed salad recipes, for the realization of which you can now fully use the multifunctional vegetable slicer ELYX. Performing all the described actions step by step, you can easily and very quickly cook delicious and healthy treats for family and friends.

We wish you good luck in achieving the culinary heights with your new kitchen assistant - ELYX vegetable slicer.





Salad Caprese

Preparation time: 7 minutes.

It is extremely easy to prepare the famous Italian appetizer Caprese with ELYX vegetable slicer. To do this, you need to make 5 easy steps:

1. Take 5-6 juicy tomatoes, cut off their tips with a knife and cut 3.5 mm-thick slices using a special nozzle.
2. Slice Mozzarella cheese (150 g) into 3.5 mm-thick slices.
3. Put the cheese and tomato slices on a large plate, alternating and overlapping them.
4. Put a leaf of fresh basil on each slice.
5. Season with a little bit of salt and freshly ground black pepper. Before serving, add some olive oil.

Result photo





Salad Coleslaw

Preparation time: 9 minutes.

As you may know, Coleslaw is a salad consisting of shredded cabbage, carrots and onions. To quickly prepare this dish and make vegetable strips using ELYX slicer, you need:

1. Cut the head of white and red cabbage (500 g each) into four pieces, remove the hard middle with a knife, and chop the remaining parts on the nozzle for slices (thickness 2.5 mm) one at a time.
2. Secure the onion (1-2 pcs.) on the slicer holder, make a longitudinal cut in the middle, and cut into slices of 1.5 mm using the nozzle for thin slices.
3. Cut the carrot (2-3 pcs.) into long strips using the nozzle for thin slices (3.5 mm).
4. Mix the chopped vegetables in a deep plate, season with a little bit of salt, and garnish with one of the options:
 - Yoghurt (200 g), lemon juice (1 tbsp.), olive oil (1 tbsp.), a handful of greens to taste (celery, parsley, mint, dill, etc.)
 - Mayonnaise (3 tbsp.), 15% sour cream (4 tbsp.), lemon juice (1 tbsp.), Dijon mustard (1 tbsp.), sugar (0.5 tbsp.), fragrant ground pepper (1 pinch).

Result photo





Mixed Vegetable Salad

Preparation time: 12 minutes.

The most important thing in the preparation of mixed vegetable salad is to quickly, correctly and carefully cut all the ingredients. ELYX vegetable slice makes this task as simple as ABC.

1. Make a longitudinal cut with a knife on a cucumber and then slice it on the slicer into 2.5 mm-thick semicircular pieces.
2. Remove stem in some of the tomatoes (2-3 pcs.), cut them in half, and cut them into rings with a thickness of 3.5 mm using the slicer.
3. To dice the sweet pepper, first you need to secure it vertically on the slicer holder, make several longitudinal incisions with a knife, and slice it on the nozzle for straws into 7 mm-thick pieces at right angles to the cutting lines.
4. Cut the onion and radish into two pieces, and then slice 2.5 mm-thick semirings using the nozzle for slices.
5. When all the ingredients are ready, put them in separate piles over fresh lettuce leaves.
6. Add a handful of canned beans, some salty cheese, and a couple of parsley leaves.
7. When the dish is ready, sprinkle it with sesame seeds and garnish with a few drops of freshly squeezed lemon juice and olive oil. When serving, top with lemon slices and pieces of avocado.

Result photo



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If you have any questions or suggestions, write to us at any time in response to this letter. We also look forward to receiving your personal opinion about our product.

Regards, ELYX.

